

## Lunch Dishes

Served 11:00-17:00

### SUSHI BOWL

Choose between:

**SALMON/CHICKEN/TOFU**

Sushi rice, lettuce with sriracha dressing, cucumber, pickled ginger, seaweed salad, soya beans, mango and coriander  
(SO, SE, F, E, W)  
299,-

### BEEF PASTA

Creamy pasta with beef, broccoli, paprika, herbs and parmesan. Served with bread and butter  
(E, M, SU, W)  
289,-

### SHRIMP SANDWICH

Hand peeled prawns, boiled egg, dill, lettuce, tomato and mayonnaise on Hönökaka, a special sweet homemade bread from a local bakery  
(E, SU, SH, F, M, W – only gluten in bread)  
Small: 199,- / Large: 279,-

## Spring Dishes

Served from 11:00

### KOKERIETS CÆSAR SALAD

Homemade cæsardressing, crutons, chicken fillet, parmesan and bacon.  
Served with bread  
(E, SU, F, M, MU, W – only gluten in bread and crutons)  
259,-

### BEEF BURGER 180g

Served on brioche burger bread with brie and bacon, sriracha mayo, salad, pickled onion, sweet chili saus, fries and aioli  
(E, MU, C, M, SO, SU, W – only gluten in bread)  
289,-

### KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock.  
Served with bread  
(M, F, SH, M, SU, SE, W – only gluten in bread)  
Small: 219,- / Large: 289,-



## Starters

Served from 16:00

### CAULIFLOWER VARIATION

Cauliflower steak served with blumini, cauliflower puree with tahini, salsa and pine nuts  
(PI, SE, SO, M)  
199,-

### SCAMPI

Served with a seaweed salad, mango, chilli and a parsnip puree  
(SH, SO, SE, M)  
249,-

### KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock.  
Served with bread  
(M, F, SH, M, SU, SE, W – only gluten in bread)  
219,-



## Children's Menu

Served from 11:00

### KIDS BURGER

Cheeseburger with fries and a simple salad  
(M, E, W)  
139,-

### CHICKEN WITH FRIES

Chicken fillet with fries and a simple salad  
139,-

## Main Courses

Served from 16:00

### WHALE STEAK

Served with pan-fried vegetables, beetroot puree, parsnip crust, salt-baked potatoes from Bjertnæs & Hoel and pepper sauce  
(SU, M)  
399,-



### BEEF TENDERLOIN

With glazed carrots, parsnips, bourbon sauce, baked potato and garlic butter  
(SU, M)  
439,-

### VEGOTTO

Can be made vegan. Ask your waiter.  
Byggotto, a barley based risotto, with carrot puree, grilled root vegetables, blumini and herbs  
(B, M)  
319,-

### HALIBUT

With cabbage, apple, ponzu, toasted sesame, grilled polenta and orange salsa  
(F, SO, SE, SU, M)  
439,-

### KOKERIETS FISH SOUP

With curry, basil, vegetables, prawns, mussels, crayfish, salmon and pollock.  
Served with bread  
(M, F, SH, M, SU, SE, W – only gluten in bread)  
289,-

## Deserts

Served from 11:00

### NEW YORK CHEESECAKE

A classic served with fresh berries  
(E, M, W)  
149,-

### CHOCOLATE FONDANT

Baked French chocolate cake with a melted chocolate centre.  
Served with vanilla ice cream, salted caramel sauce and berries  
(E, M, W)  
169,-



We can adapt many of our dishes if you have an allergy, intolerance or a vegan diet. Talk to a waiter and we will help you.

B: BARLEY M: MOLLUSCS E: EGGS F: FISH G: GLUTEN O: OATS W: WHEAT L: LUPIN M: MILK P: PEANUT PI: PINE NUTS SE: SESAME SEEDS  
SH: SHELLFISH C: CELERY MU: MUSTARD SO: SOY SU: SULFUR DIOXIDE/SULFITE